

#MYCORTINA

*The recipes of
Cortina's 6 sestieri*

Apple fritters

Ingredients

SERVES 6

2 eggs

125 ml milk at room
temp.

160 g weak 00 flour

2 dessert spoons

rum

1 dessert spoon

sugar

1 pinch of salt

3 apples

1 lemon

peanut oil

sugar



Method

Use an immersion blender to mix the eggs, milk, rum, flour, sugar and salt, until you have made a smooth batter. Put it into the refrigerator.

Peel the apples, core them using the appropriate tool and cut them into discs about 1 cm thick. Cut the lemon in half and rub its flesh onto all the apple slices.

Heat the oil in a deep frying pan and check that the temperature is about 165/170°C. Dip the slices into the cold batter and fry them, turning them over until both sides are golden yellow.

Place them onto absorbent paper to remove excess oil, and then dip both sides into castor sugar. Serve while still hot.